99. FOODS AND BEVERAGES

426/15

RECORDED

N° 10,132 A.D. 1893

Date of Application, 20th May, 1893
Complete Specification Left, 17th Feb., 1894—Accepted, 31st Mar., 1894

PROVISIONAL SPECIFICATION.

An Improvement in the Manufacture of Beer.

I, JOHANN PIKHART, of Friedhofsgasse 5, Mahrisch Schoenberg, Moravia, Government Official, do hereby declare the nature of this invention to be as follows :—

My invention relates to a special preparation of the fruit of the carob tree (*ceratonia siliqua*) and the application of the prepared fruit in brewing so as to give beer greater body, and a pleasant aroma, to take off the vapid bitter flavour, to render beer better fitted for keeping, and wholesome for the digestive organs.

For this purpose the fruits have warm water poured over them, are washed and dried at a temperature of about 30° C. until they present a brownish colour, and the juice of a fruit when it is broken is dark red. The dried fruits still warm, are cut into pieces and may be stored or added directly to a mash in about the proportion of about 2·5 kilos. to a hectolitre of ordinary beer.

Dated this 20th day of May 1893.

ABEL & IMRAY,
Agents for the Applicant.

COMPLETE SPECIFICATION.

An Improvement in the Manufacture of Beer.

I, JOHANN PIKHART, of Friedhofsgasse 5, Mahrisch Schoenberg, Moravia, Government Official, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

My invention relates to a special preparation of the fruit of the carob tree (*ceratonia siliqua*) and the application of the prepared fruit in brewing so as to give beer greater body, and a pleasant aroma, to take off the vapid bitter flavour, to render beer better fitted for keeping, and wholesome for the digestive organs.

For this purpose the fruits have warm water poured over them, are washed and dried at a temperature of about 30° C. until they present a brownish colour, and the juice of a fruit when it is broken is dark red. The dried fruits still warm, are cut into pieces and may be stored or added directly to a mash in about the proportion of about 2·5 kilos. to a hectolitre of ordinary beer.

Having now particularly described and ascertained the nature of this invention and in what manner the same is to be performed I declare that what I claim is :—

In the manufacture of beer the addition to the mash of fruit of the carob (*ceratonia siliqua*) prepared substantially as described, for the purposes set forth.

Dated this 17th day of February 1894.

ABEL & IMRAY,
Agents for the Applicant.

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